



Masterpiece White Chocolate Macadamia

READY IN



23 min.

SERVINGS



48

CALORIES



149 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 3 cups cake flour (or sub, see bottom)
- ☐ 9 ounces up chocolate white chopped
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 1 cup macadamia nuts lightly toasted chopped
- ☐ 2 tablespoons non-dairy creamer
- ☐ 0.5 teaspoon salt unsalted ()

- ☐ 230 grams butter unsalted (16 tablespoons)
- ☐ 1 teaspoon vanilla

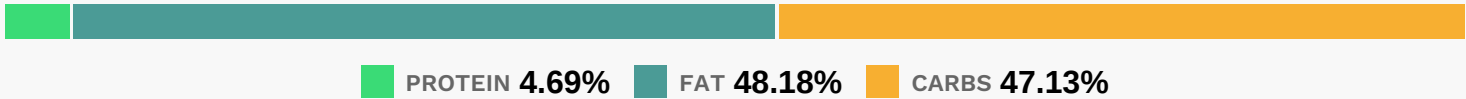
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil

Directions

- ☐ Preheat oven to 375 degrees F.In a mixing bowl, cream butter and both sugars. Beat in eggs, vanilla and Baileys (or creamer).Stir together cake flour, baking soda and salt. Stir in nuts and white chocolate. Drop dough by rounded tablespoons onto a parchment or nonstick foil lined baking sheet.
- ☐ Bake for 11–13 minutes.

Nutrition Facts



Properties

Glycemic Index:4.52, Glycemic Load:8.79, Inflammation Score:-1, Nutrition Score:1.9908695690658%

Nutrients (% of daily need)

Calories: 149.14kcal (7.46%), Fat: 8.15g (12.54%), Saturated Fat: 3.95g (24.7%), Carbohydrates: 17.94g (5.98%), Net Carbohydrates: 17.51g (6.37%), Sugar: 11.98g (13.32%), Cholesterol: 19.28mg (6.43%), Sodium: 33.12mg (1.44%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.78g (3.57%), Manganese: 0.18mg (9.08%), Selenium: 4.22µg (6.02%), Vitamin B1: 0.04mg (2.94%), Phosphorus: 28.05mg (2.81%), Vitamin A: 134.14IU (2.68%), Copper: 0.04mg (2.16%), Vitamin B2: 0.04mg (2.13%), Calcium: 20.36mg (2.04%), Magnesium: 6.99mg (1.75%), Fiber: 0.44g (1.75%), Vitamin E: 0.24mg (1.58%), Iron: 0.26mg (1.44%), Vitamin B5: 0.13mg (1.31%), Potassium: 44.81mg (1.28%), Zinc: 0.18mg (1.17%), Folate: 4.43µg (1.11%)